

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Impress Your Guests with Grandma Statom's Yeast Rolls

"This recipe is very easy!"



Dorene Nagy
Wharnccliffe, WV
(Pop.3,510)

Dorene Nagy's Grandma Statom's Yeast Rolls will accompany your Thanksgiving meal perfectly. They are practically fail-proof and are wonderfully tasty. There's nothing better than fresh rolls out of the oven. Your guests will be very impressed!

See step-by-step photos of Dorene's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/rolls

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Grandma Statom's Yeast Rolls



What You Need

- 1 pkg dry yeast
- 1 c warm water
- 1/4 c sugar
- 1 tsp salt
- 3 1/2 c sifted flour
- 1 egg
- 1/4 c shortening

Directions

- In warm water, dissolve yeast.
- Add sugar, salt and 1/2 of flour.
- Beat thoroughly

- with mixer for 2 minutes.
- Add egg and melted shortening.
- Beat in the rest of the flour gradually until dough is smooth.
- Cover with a damp cloth and refrigerate.
- Punch down after two hours or can be left overnight in refrigerator.

- Before baking punch down and make into rolls and put on baking sheet. (I usually use my cupcake pan or 9 x 13 cake pan.)
- Let rise for two hours at room temperature. Bake at 400 for 15 to 20 minutes or until golden brown.
- Brush top with butter (if desired).

Submitted by: Dorene Nagy, Wharnccliffe, WV (Pop. 3,510)

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